

EVERYDAY MIXER

instruction manual & recipe guide



DASH goTM
unprocess your food™

MODEL DCSM250



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Please Read and Save this Instruction and Care Manual

When using electrical appliances, basic safety precautions should be followed, including:

- Read all instructions.
- Remove all bags and packaging from appliance before use.
- Make sure the appliance is thoroughly cleaned before using.
- Make sure the appliance is turned to "0" (OFF) before unplugging the cord from the wall.
- **WARNING:** Do not use the mixer on any setting for more than 3 minutes at a time as the motor may overheat. Allow motor to cool down between consecutive uses.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they are provided with supervision and instruction concerning use of the appliance by a person responsible for their safety.
- This appliance is intended for household use only.
- This appliance should only be used to mix soft ingredients such as flour, cream, eggs or creamy liquids. To avoid damaging your Mixer, do not attempt to mix hard ingredients.
- Avoid contact with moving parts. To reduce the risk of injury to persons and/or damage to the appliance, do not put your hands, hair, clothing or other objects near or in the Mixer during use.
- Always make sure the voltage used is consistent with the nominal voltage of the Mixer.
- Make sure the Mixer is set to "0" (OFF) before and after use.
- Always make sure to turn off and unplug the Mixer when leaving it unattended and before assembling, disassembling or cleaning.
- Do not remove any parts while appliance is in use or plugged in.

- When using any extension cords, make sure the electrical rating of the wire is compatible with the Mixer.
- Do not operate any appliance with a damaged cord or plug.
- If appliance malfunctions, discontinue use until problem is resolved.
- Refrain from using any accessory attachments that are not recommended by the appliance manufacturer, as they may result in fire, electric shock or personal injury.
- To prevent the risk of fire, electric shock, or personal injury, do not place the cord, plug, or unit near water or other liquids.
- All components included with the Mixer are compatible with this product only. Do not use these parts on other similar products.
- Do not use the appliance if any of the parts are damaged.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Do not remove any parts while appliance is in use or plugged in.
- Do not leave the appliance unattended when in use.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not completely fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

PARTS & FEATURES

1. Eject Button
2. Motor Head
3. Speed Control
4. Beater Shaft
5. Beaters
6. Tilt Release Button
7. Mixing Bowl
8. Rotating Plate
9. Bowl Shift Lever
10. Main Base
11. Dough Hooks

PARTS & FEATURES



SETTING UP YOUR MIXER

Make sure the Petite Mixer and all of its components are clean prior to assembly and use.

ATTENTION: To prevent damage to the appliance, the Beaters and Dough Hooks should NOT be used together.



1. Place the Main Base on a clean and stable surface.
2. Position the Mixing Bowl onto the Rotating Plate. Hold the Rotating Plate in place and turn the Mixing Bowl clockwise until it locks into place.



3. Hold down the Tilt Release Button and push the Motor Head upwards. Release button to lock in place.

4. Insert the right and left Beater accordingly into the Beater Shaft. Push the Beater until it clicks into place.

Note: Beater pairs must be used together and should not be mixed with Dough Hooks.

5. Press the Tilt Release Button to push the Motor Head down.

Your Petite Mixer is ready for use!

SETTING UP YOUR MIXER

USING YOUR MIXER

Warning: Do not put hands or utensils inside the Mixing Bowl while the appliance is on and the Beaters are moving. Make sure the machine is OFF and unplugged before proceeding.

1. Make sure the Mixer is cleaned and placed on a dry and stable surface prior to using.
2. Pour ingredients into the Mixing Bowl. Do not fill the Mixing Bowl beyond $\frac{2}{3}$ capacity. If recipe requires flour, pour water and flour into the Mixing Bowl prior to turning on the Mixer.
3. Make sure the Speed Control is set to the Off or "0" setting first before plugging the Mixer in.
4. Shift the Speed Control to the required speed: 1 – 6. Refer to the Speed Settings Guide on page 11 when deciding which speed is appropriate for your recipe.

SPEED SETTINGS GUIDE

Speed	Attachment	Description
1 (Low)	Beaters	Used when first combining flour and other dry ingredients with liquid mixtures.
2 (Low)	Beaters	Use for butter, sauces, cream or batter.
3 (Medium)	Beaters	Great for mixing mashed potatoes, batter, dough or cream cheese.
	*Dough Hooks	Attach Dough Hooks after the bread dough has been mixed for easy, mess-free kneading.
4 (Medium)	Beaters	Use to prepare cake batters and mix heavy creams, egg whites, or frosting.
5 (High)	Beaters	Use for beating whole eggs, mousse, ice cream or frosting.
6 (High)	Beaters	Best for whipping egg whites, meringues, or frosting.

* Dough Hooks are recommended when mixing flour.

MAINTENANCE

Clean your Mixer thoroughly before using. Make sure to turn your Mixer to the "0" or (OFF) setting before unplugging and cleaning. Both the Mixing Bowl and Beaters are dishwasher safe. After each use, the Mixer should be cleaned properly.

WARNING: DO NOT SUBMERGE THE MOTOR IN WATER OR ANY LIQUID. THE MAIN BASE IS NOT DISHWASHER SAFE.

DISASSEMBLY AND CLEANING

1. Turn the Mixer to the "0" (Off) setting before unplugging and cleaning.
2. Tilt the Motor Head upwards and press the Eject button to remove Beaters.
3. Turn the Mixing Bowl counterclockwise until it detaches from the Main Base.
4. Wash both Mixing Bowl and Beaters in warm, soapy water.
5. Wipe down the Main Base with a damp dish cloth.



TROUBLESHOOTING

While Dash products are durable, you may encounter one or more of the problems listed below. If the issue is either not solved by the solutions recommended below or not included on this page, please contact our Customer Support Team at 1-800-898-6970 or support@storebound.com.

- **The Beaters are not turning.**

Make sure all the parts are assembled correctly. Make sure that the Beater labeled with an 'L' is in the Left Socket, and the Beater with an 'R' is in the Right Socket.

Check to see if there is anything stuck inside the Beater Shaft. This may cause the Beaters to jam or prevent them from being properly attached to the Motor Head.

- **There is a burning odor coming from the Mixer.**

Turn off and unplug the Mixer. Allow the motor to cool down before resuming use of the appliance. This may occur when the mixture is extremely thick or the appliance has been running continuously for 3 minutes or more, causing the motor to overheat.



YOGURT PANCAKES**INGREDIENTS**

- 2 eggs
- 1 cup all-purpose flour
- $\frac{1}{4}$ cup of sugar
- 1 cup whole wheat flour
- 1 $\frac{1}{2}$ teaspoons baking soda
- 1 teaspoon salt
- $\frac{1}{3}$ cup grapeseed oil
- 1 cup of water
- 1 cup of plain yogurt

DIRECTIONS

Mix dry ingredients in the Mixer and then add the wet ingredients. Mix until well blended. Cook on a hot, lightly greased griddle. Serve with maple syrup and fresh berries.

WAFFLES**INGREDIENTS**

- 2 eggs
- 2 cups all-purpose flour
- $1 \frac{3}{4}$ cups milk
- $\frac{1}{2}$ cup grapeseed oil
- 1 tablespoon sugar
- 4 teaspoons baking powder
- $\frac{1}{2}$ teaspoon vanilla extract
- $\frac{1}{4}$ teaspoon salt

**DIRECTIONS**

Preheat waffle iron. Beat eggs in Mixer until well mixed. Add remaining ingredients and mix until smooth.

Spray preheated waffle iron with non-stick cooking spray. Pour mixture into waffle iron. Cook until golden brown. Serve hot with syrup and berries.

TWICE BAKED POTATOES



INGREDIENTS

- 2 large Russet potatoes
- Olive or vegetable oil
- 2 slices bacon
- 2 tbsp chives, chopped
- 1/4 cup sour cream or Greek Yogurt
- 1 cup shredded cheddar cheese
- Salt and coarse black pepper

DIRECTIONS

Preheat the oven to 400°F. Using a vegetable brush, scrub the potatoes clean under running water. Poke each potato several times with a fork to vent. Rub them with a little olive oil. Place directly on the middle or top rack of the oven.

Bake for 1 hour and 15 minutes, or until the potatoes are cooked through so that they give a little when pressed. If you are short on time, you may bake the potatoes in the microwave (10 minutes on high heat for 2 potatoes).



DIRECTIONS CONTINUED...

Place a small nonstick fry pan over medium-high heat. Cook chopped bacon until crispy and slightly brown. Transfer bacon bits to a paper towel lined plate to drain off excess fat.

Turn on broiler to high. Cut baked and slightly cooled potatoes in half and scoop out the cooked potato into the Mixing Bowl. Add the sour cream (or Greek Yogurt), cheddar cheese, bacon, chives, salt and pepper and mix until smooth. For a smoother texture, you may add more sour cream. Stuff the hollowed potato skins with the mixture and place on a cookie sheet. Sprinkle a little cheese on top. Brown the potatoes under the broiler for 3 to 5 minutes.

Garnish with sour cream, chives and top with bacon if desired.

PIZZA DOUGH



INGREDIENTS

- 3 cups flour, divided
- $\frac{3}{4}$ teaspoon yeast
- 2 teaspoons salt
- 3 tablespoons olive oil
- 1 $\frac{1}{2}$ cups cold water

DIRECTIONS

Mix half the flour and the rest of the dry ingredients in the Mixer, using the Beaters. Pour in the cold water while the Petite Mixer is on low and blend for 1 minute. Add the rest of the flour and mix together.



Replace the Beaters with the Dough Hooks and mix on medium-high for two 2-minute sessions. Remove bowl from Mixer. Leaving the dough in the bowl, cover the Mixing Bowl with a damp paper towel and leave on counter for at least an hour.

Punch down dough and roll out to fit a pizza or jelly roll pan. Cover pan with parchment paper or a thin layer of cooking spray or olive oil. Place dough on pan and use a fork to pierce holes evenly across the surface of the dough.

Bake at 400-450°F for about 10-12 minutes or until dough is set. Remove from oven and top with toppings and cheese. Return to oven and bake until cheese melts.

CHOCOLATE SOUFFLÉ**INGREDIENTS**

- $\frac{1}{3}$ cup sugar
- 3 eggs, separated
- 2 ounces good quality bittersweet chocolate (melted)
- pinch of salt
- $\frac{1}{4}$ teaspoon cream of tartar

DIRECTIONS

Preheat oven to 350°F. Butter one 4-cup soufflé bowl or other deep baking dish. Sprinkle interior with sugar, invert it and tap to remove excess sugar.

**DIRECTIONS**

Beat egg yolks with all but 1 tablespoon sugar in Mixer until very light and very thick (note: the mixture will fall in a ribbon from beaters when ready). Mix in the melted chocolate until well incorporated. Pour the mixture into another bowl and set aside.

Wash beaters and bowl well, then beat egg whites with salt and cream of tartar until whites hold soft peaks. Continue to beat, gradually adding the remaining tablespoon of sugar, until they are very stiff and glossy. Stir in a good spoonful of whites thoroughly into egg yolk mixture to lighten it. Using a rubber spatula, fold in remaining whites. Transfer mixture to prepared soufflé dish. Cover and refrigerate until you are ready to bake.

Bake until center is nearly set (25 to 35 minutes for a single large soufflé). Serve immediately.

Note: Do not open the oven during baking or the soufflé will fall.

CINNAMON SUGAR COFFEE CAKE



INGREDIENTS

- 1 cup sugar
- 1 ¾ cups flour
- 2 teaspoons baking powder
- 4 tablespoons butter, cut into chunks
- 1 egg
- ½ cup milk
- 1 tablespoon sugar mixed with 1 ½ teaspoons cinnamon

DIRECTIONS

Preheat oven to 375°F and butter an 8" square pan or loaf pan. Combine the dry ingredients in the Mixer on low. Cut the butter into ½ inch chunks and add to the dry ingredients. Mix on medium speed until the batter resembles cornmeal. Add the egg and milk and blend.

Spoon into the pan. Sprinkle the sugar-cinnamon mixture over the top and bake for about 20 minutes or until a toothpick comes out clean.

CHOCOLATE FUDGE CAKE



INGREDIENTS

- 2 ½ cups sugar
- 3 cups flour
- 3 tablespoons corn starch
- 1 cup cocoa
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 ½ teaspoons salt
- 4 eggs
- 1 cup grapeseed oil
- 1 teaspoon vanilla
- 1 ¾ cups water

DIRECTIONS

Preheat oven to 350°F. Combine all the dry ingredients in Mixer and blend well. Add the eggs, grapeseed oil, and water. Mix batter on medium speed until there are no lumps. If you are a chocolate lover, you may want to add a small handful of chocolate chips to the batter. Pour into a 9" x 13" pan and bake for 25 minutes or until a toothpick comes out clean.

Visit our [instagram](#) page @unprocessyourfood for more recipes!

For product support, warranty and maintenance related questions, please contact StoreBound directly at: 1-800-898-6970 from 7AM - 7PM PST, Monday - Friday, or by email at info@storebound.com.

REPAIRS

DANGER! Risk of electric shock! The Petite Mixer is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances.

Contact customer service regarding repairs to the device.

TECHNICAL SPECIFICATIONS

Model Number DCSM250

Voltage 120V ~ 60Hz

Power Rating 250W

Stock#: DGPM-20140106V2

STOREBOUND, LLC – 1 YEAR LIMITED WARRANTY

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact customer care at 1-800-898-6970 for further assistance and instruction. A customer care agent will conduct troubleshooting in an attempt to fix any minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO Box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send All Inquiries To: info@storebound.com
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DOUBLE YOUR PRODUCT WARRANTY

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